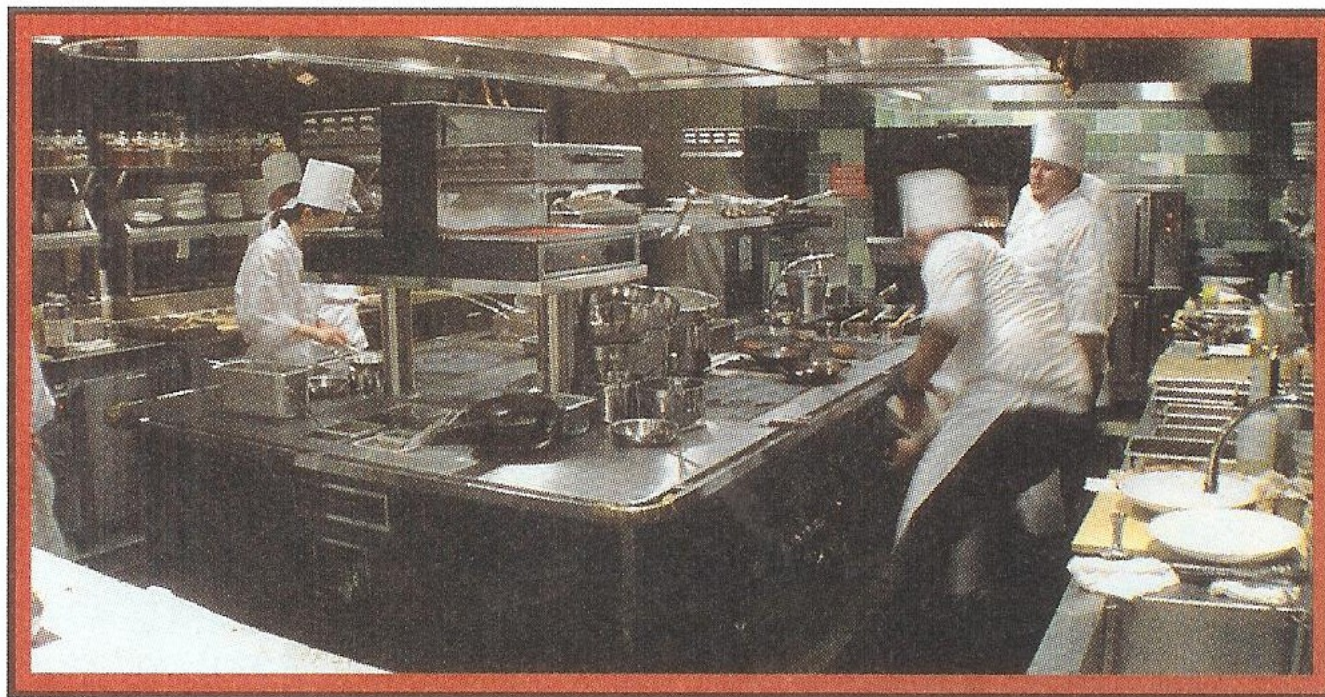


engineering department PROGRAMS



Restaurant Best Management Practices

Spring is in the air and that means rainy season continues for our region. Rain washes pollutants left on our streets down into the storm drains where they flow directly into the Bay and Ocean without any treatment. These pollutants can be generated by food products left behind at eating establishments as well as practices such as washing the equipment and mats outside.

State and local requirements mandate City storm water inspectors continue to examine restaurants to ensure implementation of appropriate Best Management Practices (BMPs) in order to prevent pollution from entering into the storm drain system.

All restaurants are encouraged and required to implement BMPs when possible. Examples of such BMPs are:

- Install grease trap and maintain properly;
- Clean and maintain garbage and / or grease disposal containers and areas;
- Leave no trash outside or exposed to rain;
- Maintain closed lids on trash bins and grease disposal containers;
- Eliminate pouring oil / grease out into the streets, parking lots, or other unapproved areas;
- Train employees and make educational materials available;
- Place ashtrays in outdoor / smoking areas;
- Dry-sweep sidewalks, outdoor dining, and other areas;
- Eliminate washwater from floormats, floors, porches, parking lots, alleys, sidewalks, garbage containers, and street areas.

Implementation of appropriate BMPs is an ongoing effort, and must be completed by all restaurant owners and operators. For more information regarding the City of Redondo Beach Storm Water Program, please contact Principal Civil Engineer Mike Shay at (310) 318-0661, extension 2455.